



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake

INDIA EXOTICA

OVERVIEW

16-057

INGREDIENTS

Group Chocolate Cake

Ingredient	KG	%
Fino Chocolate Cake Mix	0.400	100.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.050	12.50
Water	0.200	50.00
Eggs	0.100	25.00
BAKELS LES FRUITS 50% DARK CHERRY	0.100	25.00

Total Weight: 0.850

Group Cheesecake Filling

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.300	-
Water	0.225	-
Cinnamon	0.001	-
Nutmeg	0.001	-
Cloves (ground)	0.001	-
Peanuts	0.035	-

Total Weight: 0.562

Group Topping

Ingredient	KG	%
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.053	-
Water	0.027	-
APITO COOKING CHOCOLATE	0.032	-

Total Weight: 0.112

Yield: 12 pieces, cakes in jars or 1 x 6" ring mold

METHOD

How to do it:

Chocolate Cake:

1. Blend Fino Chocolate Cake Mix, eggs and water for 4 minutes at medium speed.
2. Add Butta ButterOil Substitute in to the mixture and blend for 1-2 minutes at low speed.
3. Add Les Fruits Dark Cherry. Mix for 30 seconds at low speed.
4. Deposit in an 6" round pan lined with wax paper.
5. Bake for 40-45 minutes at 180°C.

Cheesecake Filling:

1. Whisk Pettina Cheesecake Mix and water for 4 minutes at high speed.
2. Add cinnamon, nutmeg, and cloves. Mix for 1 minute at high speed.
3. Add peanuts. Mix for 30 seconds at low speed.

Icing:

1. Whisk Whip Brite and water for 5 minutes at high speed.

Assembly:

1. Layer chocolate cake as base at the bottom of the jar.
2. Pipe cheesecake on top of chocolate cake.
3. Layer with chocolate cake again.
4. Pipe icing on top and drizzle with melted Apito Cooking Chocolate. Top with stemmed red cherry (optional).